

Serving 5pm to 7pm, from Monday 18th to Thursday 24th inclusive.

STARTERS

SOUP OF THE DAY

Fresh bread and butter.

BANG BANG CHICKEN

Battered chicken pieces, stir-fried vegetables, Phuck Phuck sauce, sesame seeds.

BREADED MUSHROOMS (V)

Panko coated mushrooms, garlic mayo.

DEVILLED CHICKEN WINGS (GF)

Marinated in house hot sauce, blue cheese dip.

DUO OF SEA FOOD (GF)

Pink prawns, Marie Rose sauce, Ewing's smoked salmon, Yardman's stout bread, lemon caper drizzle.

FLATBREADS (V)

Garlic and Mozzarella or Cheese and Tomato

SUPER SALAD (V/Vegan/GF)

Feta, spinach, roasted red peppers, Sunblush tomatoes, red onion, cucumber, pumpkin seeds, quinoa, balsamic glaze.

MAINS

JOSPERS BURGER

McAtamney's award-winning 8oz burger, classically dressed, lettuce, tomato and red onion in a toasted brioche bun, rustic fries.

CHICK PEA & RATATOUILLE TAGINE (V/Vegan/GF)

Tomato ragu, vegetables, warming spices, fruit couscous.

RACK OF RIBS (GF)

Slow cooked and grill finished, crunchy slaw, hickory sauce, rustic fries.

CHAR-GRILLED CHICKEN STACK

Chicken breast, whipped mash, pepper sauce, onion rings.

BEER BATTERED COD

Mushy peas, homemade tartare sauce, hand cut chips.

RIGATONI

Braised beef ragu, aged parmesan.

ROAST FILLET OF SALMON

Chorizo risotto, rocket, pepper coulis.

All our Premium steaks are salt aged for a minimum of 28 days. Cooked in the Josper charcoal grill, served with a flat cap mushroom, roasted tomato, hand cut chips and your choice of sauce.

All our salt aged Premium steaks are available. The steaks will have a supplement charged as listed.

RIBEYE 10oz (GF)

Rich in flavour.

10

SIRLOIN 10oz (GF)

Succulent with a delicate flavour.

12

FILLET 8oz (GF)

The most tender cut.

15

CHATEAUBRIAND

16oz fillet for 2, hand cut chips, buttered greens, sautéed onion and mushrooms, garlic butter, pepper sauce.

32

Choice of sauce: PEPPER / BBQ / GARLIC BUTTER / BLUE CHEESE / PAN GRAVY

SIDES 4

RUSTIC FRIES, FAT CHIPS, GARLIC FRIES, ONION RINGS, SAUTE MUSHROOM & ONION, BUTTERED GREENS, GARLIC BREAD, TOMATO & ONION SALAD, WHIPPED MASH, CURLY FRIES, SWEET POTATO FRIES

DESSERTS

CRÈME BRULEE

A rich vanilla custard, topped with caramelised sugar.

STICKY TOFFEE PUDDING

Toffee sauce, Draynes vanilla ice cream.

PAVLOVA (GF)

Crisp outer shell soft marshmallow centre, berry compote, fresh cream.

CHOCOLATE FONDANT (GF)

Warmed chocolate sponge, chocolate sauce, Draynes honeycomb ice cream.



(GF) GLUTEN FREE - ITEMS WILL BE REPLACED WITH A GLUTEN FREE ALTERNATIVE, NUT ALLERGY - WE DO NOT OPERATE IN A NUT FREE ENVIRONMENT, IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE INFORM YOUR SERVER AND WE WILL ACCOMMODATE AND INFORM YOU OF YOUR OPTIONS.